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CORRESPONDENCES

with Château Phélan Ségur

NEWS



Véronique Dausse, Managing Director

Château Phélan Ségur has joined the Collège Culinaire de France!

Château Phélan Ségur is now a member of the Collège Culinaire de France. This collective promotes culinary crafts and upholds French tradition and know-how. We are proud to share the same values.

3 hectares planted at Font-Petite and on the Houissant plateau

On the hill of Houissant, in the heart of the Saint-Estèphe appellation, we have planted 2.3 hectares of Cabernet Sauvignon, some of it resulting from mass selection, allowing us to perpetuate the qualities of our best plants (from pre-clonal times).

At the foot of the Font-Petite copse, next to Château Montrose, after 3 years lying fallow, we chose Merlot for this terroir, cooler and closer to our sandy gravel soils.

We will have to wait until 2032 before including these plots in the blend for the Grand Vin. As a reminder, the property has 70 hectares of vineyard.



Luc Peyronnet, Vineyard Manager



20 June 2022: the hailstorm did not spare us

On the evening of Monday 20 June, a violent hailstorm hit the Château Phélan Ségur vineyard in the northernmost plots of the appellation. While it is difficult to assess the percentage loss, our vines are surprising us with their ability to overcome this ordeal. In addition, they have stood up very well to the drought and heatwave in July.

Focus on racking through the bunghole

To separate the wine from the lees, which naturally fall to the bottom of the barrel, we rack by candlelight. The wooden bung that seals the opening at the bottom of the barrel is called the “esquive”. The cellar worker can see through the wine using the candle. When it becomes cloudy, he stops racking, drawing only perfectly clear wine. This traditional practice, which requires patience and skill, allows precise racking while being gentle on the wine.



STORY OF THE VINTAGE



“2021, a timeless vintage”

“2021 is the style of wine that drives my passion for Phélan Ségur: purity, precision, density, ripeness, quality of tannins and, finally, distinction. A Phélan Ségur of today and tomorrow... timeless.”

Philippe Van de Vyvere

[Read the story of the vintage](#)

GOURMET BREAK

August 2022

Jean-Luc Beauflis, Chef at Château Phélan Ségur, suggests pairing **Frank Phélan 2016**, a harmonious and precise wine, with a simple and refreshing starter: “soft-boiled egg with wild leeks and cereal mimosa”.

For the main course, he suggests rediscovering **Château Phélan Ségur 2012** with "Gironde Estuary stone bass pan-fried with basil and apricots, accompanied by a polenta galette". Château Phélan Ségur 2012 is a tender and voluptuous vintage. It will enhance the elegance and freshness of the fish.

[Download the menu](#)



SOFT-BOILED EGG WITH WILD LEEKS

and cereal mimosa

Frank Phélan 2016



GIRONDE ESTUARY STONE BASS

pan-fried with basil and apricots, polenta galette

Château Phélan Ségur 2012



Did you know ?

Wild leeks, also called “vineyard leeks”, grow on our clay soils between the rows of vines. From our vineyard, we harvest its small green stems with white heads and round bulbs

surrounded by tiny bulblets. While certain varieties have been improved to give the large leeks that we eat all year round, the wild leek remains rustic.



From left to right : Stéphane Rougé, Mathieu Margnac, Adriana Goncalves Moreira, Luc Peyronnet, Cécile Bernier, Marie-Paule Boudier, Véronique Dausse, Anne Saint-Araille, Lorène Babin, Emmanuelle Bordeaux, Fabrice Bacquey, Julie Feugier, Ricardo Garcia de Andrade.

**The entire team at Château Phélan Ségur wishes you a happy summer holiday
and looks forward to seeing you for the harvest!**



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